Ronco®

Always Innovating

Chip-Tastic™

The no-guilt microwave potato chip maker.

IMPORTANT: Please read all information before using.

WARNING!

WARNING: SHARP BLADES – ALWAYS USE HAND GUARD INCLUDED AS AN IMPORTANT PART OF THE MANDOLINE SLICER. KEEP HANDS CLEAR WHILE OPERATING THE MANDOLINE SLICER. USE OF THE CHIP-TASTIC™ OR MANDOLINE SLICER IN ANY MANNER OTHER THAN IN STRICT ACCORDANCE WITH INSTRUCTIONS PROVIDED WILL LEAD TO A SERIOUS RISK OF INJURY INCLUDING, BUT NOT LIMITED TO, SEVERE AND PAINFUL CUTS, LOSS OF, OR DAMAGE TO FINGERS AND OTHER BODY PARTS EXPOSED TO THE MANDOLINE SLICER BLADE.

Important Safety Tips

- For use in microwave ovens only.
- Do not block your microwave turntable as food may ignite.
- Always follow your microwave manufacturer's instructions.
- Always monitor while cooking as cook times may vary.
- Extremely sharp blade on the slicer/mandoline. Always use the included hand guard for safety when using the food slicer/mandoline.

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Here's "The Skinny"

Quick Tips to Get You Started

Select ripe produce that is in good condition.
For best results use the included food slicer/mandoline.
Always use the food guard for safety when using slicer.
Slice food evenly and thinly.
Makes up to 36 chips.

Five Easy Steps

1. Slice
2. Pat dry and season
3. Load
4. Cook
5. Cool and enjoy!

Care Instructions

Both the slicer and Chip-Tastic™ are dishwasher safe. We recommend using the top rack of the dishwasher. If you hand wash, please use caution when washing the slicer/mandoline. The blade is extremely sharp.

Cooking Instructions

Slicer and Guard

- Wash food. For a better chip or fruit crisp, keep the skin on, but peeling is optional.
- Slice food by holding slicer handle with one hand and the guard and food with the other. *IMPORTANT* - For better control, cut the food in half and place the flat side down on the blade. Carefully use the guard to push the food over the blade.
- Slice food evenly and thinly with continuous pressure in back and forth movements.
- The blade is extremely sharp! Hold the slicer firmly and always keep your fingers behind the guard.
- *Calorie Saving Tip* - Soak potato slices in a bowl of water for about 3 minutes. This releases much of the potato starch. (1 med potato has about 30 grams of starch and 10.6 grams = 40 calories).
- Pat potato or fruit slices dry on both sides using a paper towel.
- Season as desired (see Recipes).
- Gently fold individual food slices to load into the patented Chip-Tastic™ slots. Your slices should rest on the Chip-Tastic™ hook.
- Place in microwave and cook for recommended cooking time (see Cooking Times chart).
- Monitor cooking closely. Cooking times vary depending on your microwave, its age, thickness of food slices and seasonings. Be careful not to overcook or under cook your chips or crisps. When they start to turn golden brown they are done.
- Let cool for 2-3 minutes. Chips and fruit will crisp up as they cool.
- Now enjoy!

Cooking Recommendations

When using the Chip-Tastic™, follow the Cooking Times chart below for best results. Cooking times will vary depending on your microwave, its age, thickness of food slices and seasoning. Experiment and find out what works for you. Add notes to this chart as you use your Chip-Tastic™. Monitor your cooking closely. Once the slices turn golden brown your chips are done!

Using Ronco Spices (Or Your Own)

Apply spices before or after you cook your chips or crisps. If you apply the spices before, you may need to increase the recommended cooking times by 1-2 minutes depending on the amount of seasoning. Have fun! Use the spice and recipe options included in this book or create some of your own!

Cooking Times*

Food	Approximate Cooking Times (1000W Microwave)	My Cooking Times
Potato	3 min, 30 sec	
Sweet Potato	4 min	
Apple	4 min, 30 sec	
Pear	5 min	
Mango	6 min, 30 sec	

*Standard cooking times are based on 1000W microwave using slices made with the Chip-Tastic™ food slicer. *Cooking times will vary depending on your microwave, its age, thickness of food slices and seasoning. If using a microwave oven that does not have a rotating turntable, please rotate 180 degrees every 2 minutes.*

A "Skinnier" Potato Chip

With the Chip-Tastic™, there are no added calories from greasy frying, preservatives or chemicals. Store brands have nearly 13 calories per chip. Chip-Tastic™ chips are just 3 calories per chip saving you 4 times the calories.

Spice it up! For all of these recipes, mix all the ingredients together in a small bowl. Follow the Cooking Instructions in the previous section. Sprinkle the ingredients mixture on the potato slices after they are washed and dried, before cooking.

Barbecue Potato Chips

1 tsp paprika
1/2 tsp garlic salt
1/4 tsp sugar
Dash cayenne pepper (optional)
1/4 tsp chili powder
1/8 tsp ground mustard
1/4 tsp onion powder

Sour Cream & Onion Potato Chips

1 tbsp powdered buttermilk
1/2 tsp onion powder
1/2 tsp salt (or to taste)
1/2 tsp dill weed
1 tsp grated Parmesan

Sour Cream & Onion

Dill Pickle Potato Chips

1/2 tsp salt
1/2 tsp dill weed
1/2 tsp dried parsley
1/2 tsp garlic powder
1/2 tsp dried chives

Salt & Vinegar Potato Chips

Soak potato slices in vinegar for 5-10 minutes, then pat dry and season with salt.

Buttermilk Ranch Potato Chips

1 tsp powdered buttermilk
1/2 tsp onion powder
1/2 tsp dried dill weed
1/4 tsp garlic powder
1/4 tsp salt
1/4 tsp ground black pepper

Jalapeño Potato Chips

1/2 tsp jalapeño powder
Black pepper (optional)
1 tsp garlic salt

Zesty Pizza Potato Chips

2 tbsp grated Parmesan cheese
1 tsp garlic powder
1 tsp herb seasoning mix (Italian)
1 tsp paprika
1/2 tsp salt
1 dash pepper

Sweet Potato Chips

Season with salt. After seasoning place a paper towel over the potato slices and pat dry one more time (salt causes potatoes to sweat).

Sweet Potato Chips

Sweet Potato Pie Chips

Season with brown sugar and cinnamon.

Get Creative!

You can season and make any flavor of chips with your Chip-Tastic™ just by seasoning with different spices!

Fruit Crisp Recipes

The Chip-Tastic™ makes fruit crisps too with mango, apple, and pear! Just as you do with the potatoes, pat the slices dry to remove the excess moisture. For larger fruits, cut the slices in half before loading into the Chip-Tastic™. Because of their natural juices, fruit tends to take longer to cook than potatoes. Monitor them closely. When they begin to turn golden brown, they are done. While they won't crunch like a potato chip, they will crisp up a bit and are delightful.

Cinnamon Apple Crisps

Sprinkle with cinnamon and a little sugar (optional) for a little extra something.

Spiced Pear Crisps

Sprinkle with allspice and brown sugar. The aroma alone will make your kids ask for more.

Cinnamon Apple Crisps

Fiery Mango Crisps

Fiery Mango Crisps

Sprinkle with cayenne pepper to make Mango Crisps that bite back!

Don't be afraid to get creative with your Fruit Crisps too. The Possibilities are Endless!®

Sour Cream & Onion Dip

Sour Cream & Onion Dip

2 tbsp olive oil
3/4 cup mayonnaise
1 1/2 cups diced onions
1/4 tsp garlic powder
1/4 tsp kosher salt
1/4 tsp ground white pepper
1 1/2 cups sour cream
1/2 tsp kosher salt

In a sauté pan over medium heat add oil, heat and add onions and salt. Cook the onions until they are caramelized, about 20 minutes. Remove them from heat and let cool. Mix the rest of the ingredients, and then add the cooled onions. Refrigerate and stir again before serving.

Spinach Artichoke Dip

2 cups fresh Parmesan cheese
2 cups fresh chopped spinach
2/3 cup sour cream
1/3 cup mayonnaise
2 teaspoons garlic, minced
1-2 cans artichoke hearts, drained and chopped
1 cup cream cheese

Spinach Artichoke Dip

Preheat oven to 375°F. Mix together the Parmesan cheese, spinach, and artichoke hearts. Combine the remaining ingredients and mix with spinach mixture. Bake in the oven for 20-30 minutes.

Spicy Corn Dip

Spicy Corn Dip

1 (8 oz) container sour cream
1 (7 oz) can diced green chiles
1 cup mayonnaise
3-5 jalapeño peppers, minced
2 (11 oz) cans Mexican-style corn
4 green onions, chopped
1 1/4 cups shredded cheese

In a medium size bowl, mix together the sour cream, mayonnaise, corn, green onions, jalapeño peppers, green chile peppers and cheese. Chill in the refrigerator for at least 30 minutes. For a spicier dip, let chill in the refrigerator over night. The flavors of the jalapeños will really come through. Spoon in your favorite serving bowl and enjoy!

Homemade Ranch Dip

1 cup mayonnaise
1/2 cup sour cream
1/2 tsp dried dill weed
1/2 tsp dried parsley
1-3 tsp fresh lemon juice to taste
1/4 tsp garlic powder
1/4 tsp onion powder
1/2 tsp dried chives
1/8 tsp fine sea salt
1/8 tsp black pepper

Combine all of the ingredients together in a medium size bowl and whisk until it is creamy and smooth. Cover and chill in the refrigerator for at least 30 minutes before serving.

Roasted Pepper Hummus

2 cloves garlic, minced
1/3 cup tahini
1/3 cup lemon juice
1 (15 oz) can garbanzo beans, drained
1/2 cup roasted Piquillo peppers
Salt & pepper to taste

In an electric food processor, combine garlic, garbanzo beans, tahini, and lemon juice. Process until the mixture is smooth. Add roasted Piquillo peppers; process until the peppers are finely chopped. Season with salt and pepper. Transfer hummus to small bowl, cover and chill until you are ready to serve.

Caramel Chocolate Dip

1 pkg (14 oz) caramels
1 can (5 oz) evaporated milk
1/2 teaspoon vanilla
1/2 cup semi-sweet chocolate morsels

Place all ingredients in a microwave safe bowl. Heat on high for 3 minutes. Stir and return to microwave and continue to cook every 30 seconds to 1 minute or until all of the caramels and chocolate morsels have melted. Stir until smooth. This dip is best when enjoyed warm.

Caramel Chocolate Dip

Notes:

Chip-Tastic™ Limited Warranty

Ronco Holdings, Inc. (Ronco) warrants to the consumer that the Chip-Tastic™ device will be free from defects in material and workmanship for one year from the date of purchase

Ronco's limited warranty covers only those defects that arise as a result of normal use of the product and does not cover any other problems, including those that arise as a result of: (i) improper maintenance or modification; (ii) placing objects in the device other than fruits or vegetables; (iii) operation outside the product's specifications; or (iv) unauthorized modification or misuse.

This warranty does not apply to products that (i) have been taken apart, refurbished, remanufactured or tampered with in any way, (ii) experience problems resulting from misuse, improper storage, or operation outside of the published instructions or (iii) exhibit wear from ordinary use.

If Ronco receives, during the applicable warranty period, notice of a defect in any product which is covered by Ronco's warranty, Ronco shall either repair or replace the product, at Ronco's option.

If Ronco is unable to repair or replace, as applicable, a defective product which is covered by Ronco's warranty, Ronco shall, within a reasonable time after being notified of the defect, refund the purchase price of the product.

Ronco shall have no obligation to repair, replace or refund until the customer returns the defective product to Ronco in the manner described below.

Any replacement product may be either new or like-new, provided that it has functionality at least equal to that of the product being replaced.

Ronco products may contain remanufactured parts, components, or materials equivalent to new in performance.

Limitations of Warranty

TO THE EXTENT ALLOWED BY LOCAL LAW, RONCO MAKES NO OTHER WARRANTY OF ANY KIND, WHETHER EXPRESS OR IMPLIED WARRANTIES INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY, SATISFACTORY QUALITY, OR FITNESS FOR A PARTICULAR PURPOSE.

Limitations of Liability

To the extent allowed by local law, the remedies provided in this Limited Warranty Statement are the customer's sole and exclusive remedies.

Local Law

TO THE EXTENT ALLOWED BY LOCAL LAW, EXCEPT FOR THE OBLIGATIONS SPECIFICALLY SET FORTH IN THIS WARRANTY STATEMENT, IN NO EVENT SHALL RONCO BE LIABLE FOR DIRECT, INDIRECT, SPECIAL, INCIDENTAL OR CONSEQUENTIAL DAMAGES, WHETHER BASED ON CONTRACT, TORT, OR ANY OTHER LEGAL THEORY AND WHETHER OR NOT ADVISED OF THE POSSIBILITY OF SUCH DAMAGES.

This Limited Warranty Statement gives the customer specific legal rights. The customer may also have other rights which vary from state to state.

To the extent that this Limited Warranty Statement is inconsistent with local law, this Statement shall be deemed modified to be consistent with such local law. Under such local law, certain disclaimers and limitations of this Warranty Statement may not apply to the customer. For example, some states may: (i) preclude the disclaimers and limitations in this Warranty Statement from limiting the statutory rights of a consumer; (ii) otherwise restrict the ability of a manufacturer to enforce such disclaimers or limitations; or (iii) grant the customer additional warranty rights, specify the duration of implied warranties which the manufacturer cannot disclaim, or allow limitations on the duration of implied warranties.

THE TERMS IN THIS WARRANTY STATEMENT, EXCEPT TO THE EXTENT LAWFULLY PERMITTED, DO NOT EXCLUDE, RESTRICT, OR MODIFY, AND ARE IN ADDITION TO, THE MANDATORY STATUTORY RIGHTS APPLICABLE TO THE SALE OF THE RONCO PRODUCTS TO THE CONSUMER.

To file a warranty claim

If your product fails during the warranty period and the suggestions in the product documentation do not solve the problem, you should call 1.855.RONCO (76626) and obtain a Return Authorization Number. Or can you visit our support website, http://support.ronco.com/.

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1

Slice your potatoes or fruits with the included Chip-Tastic™ slicer and guard.

2

Pat your slices dry with paper towel and season with your favorite spices.

3

Gently fold seasoned slices and load into the patented Chip-Tastic™ slots.

4

Place the Chip-Tastic™ in the microwave and cook as directed.

5

Remove and let cool, then ENJOY!

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